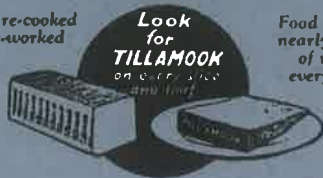


TILLAMOOK
Full Cream
CHEESE

Never re-cooked
or re-worked



Look
for
TILLAMOOK
on every slice
and loaf

Food values of
nearly 5 quarts
of milk in
every pound

Distinctive
TILLAMOOK
FULL CREAM
CHEESE
RECIPES

#1.75

**You can
use Tillamook
for both cooking
and eating**

**TILLAMOOK COUNTY
CREAMERY ASSOCIATION
TILLAMOOK, OREGON**

Twenty-three cheese kitchens owned and
operated cooperatively by the dairymen
of Tillamook County

**What other
food is meat
and dessert
combined!**

Domestic science experts prefer Tillamook



Domestic science teachers of the Pacific Coast prefer Tillamook 4 to 1, a recent survey discloses. This is for ALL purposes. This preference is natural, for you get Tillamook at your grocer's with the same flavor and goodness as if you went direct to one of the spotless cheese kitchens of the Tillamook Valley.

**A single
pound of Tillamook
equals nearly five
quarts of milk**

You get the world's finest cheese in original form



Edam, real Roquefort—Switzerland or Tillamook—cheese that time has established as the finest in the world, come to you just as they were originally made. Cheese is the "most nearly complete food known to man." Tillamook is Cheddar cheese at its best. Always keep some on hand. You can use Tillamook for both cooking and eating.

**Tillamook
comes to you just
as it leaves our
cheese kitchens!**

Cheese cookery is easy



It is important, when cooking cheese, that a low temperature be maintained. This will achieve best results. To avoid over-cooking cheese, observe the following rules: (1) If it is cooked on top of the stove, always use a double boiler. (2) If it is cooked in the oven, the baking dish should be placed in a pan of water. The water should come up as far as the cheese.

Tillamook is full cream cheese

Pimento and Cheese Roast

2 c Cooked Lima Beans
 $\frac{1}{2}$ c Tillamook Cheese
1 Small Can Pimentos
Bread Crumbs

PUT the first three ingredients through a food chopper. Mix thoroughly and add enough bread crumbs to make stiff enough to form a roll. Brown in the oven. Serve with a sauce.

Macaroni and Cheese

1 c Macaroni Broken into
Small Pieces
2 qts. Boiling Salted Water
1 c Milk
2 T Flour
 $\frac{1}{2}$ lb. Tillamook Cheese
 $\frac{1}{2}$ t Salt
 $\frac{1}{2}$ T Butter
Speck Cayenne Pepper

COOK the macaroni in boiling salted water. Drain in a strainer and pour cold water over it to prevent the pieces from adhering to each other. Make a white sauce out of the butter and flour, milk and cheese. Put the macaroni and sauce in the alternate layers in a buttered baking dish. Cover with buttered crumbs, and heat in oven until crumbs are brown.

Baked Eggs with Cheese

4 Eggs
1 c Grated Tillamook Cheese
1 c Fine Bread Crumbs
¼ t Salt
Few Grains Cayenne Pepper

BREAK the egg whole into a buttered ramekin. Add the cheese, seasonings, and bread crumbs and brown in a moderate oven.

Cheese Croquettes

5 T Butter
¼ c Flour
¾ c Milk
Pepper and Cayenne
Yolks 2 Eggs, 1 Dash of Salt
1 c Cheese Cut in Cubes
¼ c Grated Tillamook Cheese

MAKE a thick white sauce using butter, flour and milk. Add slightly beaten egg yolks. When well mixed, add the grated cheese. As soon as cheese melts, remove from fire, fold in cheese cubes, and season with salt, pepper and cayenne. Spread in shallow pan and cook. Turn on a board, cut in small squares, dip in crumbs, beaten egg, and crumbs again. Fry in deep fat, and drain on brown paper.

Cheese Carrots

¾ Lb. Tillamook Cheese
1 T Paprika
Small Parsley Leaves

PUT cheese through food grinder. Cream with paprika. Shape the mixture into form of small carrots, making them about an inch long. Top them with a tiny sprig of parsley.

Cheese Souffle

¼ t Salt
1 c Milk
5 T Butter
5 T Flour
5 Egg Yolks
¼ c Grated Tillamook Cheese
5 Egg Whites

MAKE milk, butter, flour and salt into thick white sauce. Add cheese and stir until melted. Cool slightly, and add slightly beaten yolks of eggs. Beat the whites stiff and fold into mixture. Turn into buttered baking dish, set in a pan of water, and bake in a slow oven until souffle is firm when pressed with a teaspoon. Serve as soon as removed from oven.

Cheese Potato Puffs

1 c Mashed Potatoes
¼ c Milk
1 Egg
¼ t Salt
½ c Grated Tillamook Cheese

BEAT potatoes and milk together until thoroughly mixed. Add the egg and salt and beat thoroughly. Finally add cheese. Bake in muffin tins in a slow oven for 10 or 15 minutes.

Stuffed Potatoes

SCOOP the inside out of a hot baked potato. Cream it well with butter and milk and beat into it grated Tillamook Cheese. Fill the potato skin with the mixture. Pile it high and irregularly. Return to the oven and brown well on top.

Salmon Cheese Casserole

1 Can Salmon
¼ Lb. Tillamook Cheese
2 c White Sauce
2 t Lemon Juice
Salt and Pepper

PIL a casserole, add a layer of flaked salmon, layer of cheese cut fine, another layer of salmon, etc., until all is used. Pour over this the lemon juice. Cover with the white sauce and brown in the oven.

Rice and Cheese Fondue

1 c Boiled Rice
2 T Milk
4 Eggs
1 c Grated Tillamook Cheese
½ t Salt
Salt and Pepper to Season

MEAT rice in milk, add other ingredients and cook slowly until the cheese is melted. Serve on crackers or toast.

Cheese and Celery

CUT stalks of celery having deep grooves in them into pieces about two inches long. Fill the grooves with Tillamook cheese which has been put through the food chopper and creamed and flavored with chopped pimentoes.

Cheese Cauliflower

1 Head Cauliflower
1 c Milk
2 T Flour
½ c Grated Tillamook Cheese
Salt and Pepper

Make into Cheese Sauce.

WASH cauliflower and cook whole in a kettle of boiling salted water. Do not put the lid on the kettle and avoid letting the cauliflower break up. When tender place in serving dish and pour cheese sauce over it. Top with a little grated cheese.

Macaroni and Tomato Cheese Sauce

1 c Macaroni Broken in Small Pieces
2 qts. Boiling Water
½ Onion
3 Cloves
1½ c Tomato Sauce
½ c Grated Tillamook Cheese

COOK macaroni in boiling water with onion and cloves. Drain and remove onion and cloves. Reheat in the tomato sauce and serve with grated cheese.

Cheese Biscuits

1 c Flour
1½ t Baking Powder
2 T Crisco
½ t Salt
½ c Grated Tillamook Cheese
½ c Milk

MIX and sift ingredients. Cut in fat and then the grated cheese. Add liquid to make a soft dough. Roll quickly and cut very small. Bake in a hot oven. Nice to serve with salad.

Cheese Straws

1 c Sifted Flour
2/3 c Shortening
5 T Cold Water
1/4 c Grated Tillamook Cheese

ADD salt and flour and cut fat into flour with knife. Use just enough cold water to make particles adhere together. Roll the pastry thin, sprinkle with cheese, fold and roll again. Sprinkle again with cheese and fold and roll again. Cut in strips and bake.

Welsh Rarebit

1 T Butter
1 T Flour
2/3 c Milk
1/4 Lb. Tillamook Cheese
Cut in Small Pieces
1/2 Can Peas
Salt and Pepper to Taste

MAKE a white sauce of the flour, butter and milk. Add the seasoning and cheese. When this is melted stir in the peas. Serve on crackers or toasted bread.

Toasted Tillamook Sandwich

1/4 Lb. Tillamook Cheese
Thin Slices of Bread
Lettuce Leaves
2 T Butter
Salt, Pepper
Cayenne, Ginger (pinch)

PUT the cheese through a food chopper then cream with butter, and seasonings. Spread between slices of bread. Put in a lettuce leaf between them and place on pan in oven until sandwiches are a golden brown.

Golden West Sandwich

Bread
Sliced Tillamook Cheese
Sliced Boiled Ham
1 Egg
4 T Milk

PLACE a slice of cheese on buttered bread, then a thin slice of boiled ham, then another slice of cheese, then a slice of bread. Slightly beat an egg, add four tablespoonsful of milk and beat together. Lift both sides of the sandwich into this batter. Fry in a hot pan with melted butter until golden brown. Serve on a hot plate with garnish.

Cheese Sandwich

2 T Butter 1 T Flour
1 c Milk
¾ Lb. Tillamook Cheese
1 Small Can Pimientos
Salt, Paprika, Mustard
Lettuce Leaves
Thin Sliced Bread

MAKE a cream sauce of the flour, milk and one tablespoonful butter. Cook until well thickened. Stir into the hot sauce the grated Tillamook cheese and the remaining tablespoonful butter. Let stand until cold and add the pimientos minced finely, salt, paprika and dry mustard to taste. Spread thickly on the slices of bread and place crisp lettuce leaves between the slices.

Tillamook Soup

2 T Butter 3 T Flour
1 Q Milk
¾ Small Onion
1½ c Tillamook Cheese
1½ t Salt
¼ t Paprika
Sprig Parsley

MELT butter, add flour and when smooth add milk which has been scalded with onion cut in pieces. Stir until mixture boils and add Tillamook cheese finely grated. When ready to serve add salt and paprika and garnish with sprig of parsley.

Cheese Custard

¾ c Grated Tillamook
Cheese
¾ c Milk or Cream
1 Egg
Speck Salt and Pepper

MIX cream and cheese, and heat until cheese is melted. Remove from fire and add beaten egg yolk. Bake in buttered ramekin and serve with jelly.

Cheese Pudding

¾ c Grated Tillamook
Cheese
Stale Bread
1 c Milk
1 Egg
Speck Salt and Pepper

CUT the bread in very thin slices. Add alternate rows of bread and grated cheese to the oiled baking dish. Beat the egg slightly and add with the seasonings to the milk. Pour over the cheese mixture and bake until a silver knife comes out clean when inserted in it.

Cheese Mousse

$2\frac{1}{4}$ T Gelatine
 $\frac{1}{4}$ Lb. Pimento Tillamook
Cheese
1 Pt. Boiling Water
 $\frac{1}{2}$ t Salt
1 c Whipped Cream

SOAK gelatine in $\frac{1}{4}$ c cold water for five minutes. Add one pint boiling water and dissolve gelatine. While still hot add the cheese and salt. Let cheese dissolve gelatine. Set aside to cool and just before it begins to set beat it with a dover egg beater until stiff. Fold in whipped cream and put in pan to mould. When firm slice and serve. Is excellent served with fruit salad for afternoon tea.

Cheese and Prune Salad

Dried Prunes Which Have
Been Cooked
 $\frac{1}{4}$ c Tillamook Cheese
Mayonnaise
Lettuce

REMOVE pits from prunes. Fill the cheese which has been creamed. Serve with mayonnaise on lettuce.

Creamed Cheese

Tillamook Cheese
Cream
Flavoring Desired

GRATE the cheese finely, then add cream to the consistency desired, and flavor to taste. Pimentoes, pistachios, or nuts of any kind may be mixed in. Spread on top buttered slices of bread or crisp crackers, or hot toast. Or use in salads wherever cheese is called for.

Creamed Cheese Dressing

2 T Tillamook Cheese
2 T Thick Cream
 $\frac{1}{4}$ t Salt
 $\frac{1}{4}$ t Paprika
4 T Salad Oil
 $\frac{1}{2}$ t Worcestershire Sauce
1 T Vinegar or Lemon Juice

GRATE Tillamook cheese; add to cream beaten thick and smooth. Add salt, paprika, salad oil, Worcestershire sauce, and vinegar or lemon. Shake thoroughly, and serve on lettuce or salad greens.

Thousand Island Dressing

1 Part Mayonnaise
1 Part $\frac{1}{2}$ Chili Sauce
1 Part $\frac{1}{2}$ Tomato Catsup
2 Chopped Green Onions
1 Hard Boiled Egg
Chopped Parsley, Green Peppers
Grated Tillamook Cheese

MIX well mayonnaise, chili sauce, tomato catsup, and then add chopped onions, hard boiled egg, parsley, green peppers and grated Tillamook. Season well.

Tillamook Luncheon Dish

Canned Tomatoes
 $\frac{1}{2}$ Cup Tillamook Cheese
 $\frac{1}{4}$ Cup Chipped Beef
Toast
Salt and Pepper
Worcestershire Sauce

PUT canned tomatoes through colander and put about one cupful in frying pan to heat. Shred chipped beef and grate Tillamook cheese. Add to tomatoes when hot, season to taste and add few drops Worcestershire sauce. Stir until cheese is melted and serve over triangles of toast.

Cheese Balls

1 c Tillamook Cheese
2 t Flour
 $\frac{1}{4}$ t Salt
2 Egg Whites
Cracker Crumbs

MIX grated Tillamook cheese with flour, salt and few grains of cayenne. Add two egg whites beaten stiff, using one level tablespoonful for each ball. Roll in fine, dry cracker crumbs and fry in deep fat or salad oil until a delicate brown. Drain on paper. Serve with salad if desired.

Cheese, Pea and Pickle Salad

$\frac{1}{4}$ Lb. Tillamook Cheese
 $\frac{1}{2}$ Can Peas
4 Sweet Pickles
Lettuce
Mayonnaise

CUT cheese and pickles into small cubes. Mix with peas and mayonnaise and serve on lettuce leaf, top with mayonnaise.

Cheese and Pineapple Salad

P **LACE** round of pineapple on lettuce leaf. Fill the center with mayonnaise and sprinkle the salad with grated cheese.

$\frac{1}{4}$ c Grated Tillamook Cheese
Sliced Pineapple
Lettuce Leaf Mayonnaise

Squash Surprise

S **TEAM** squash till tender, without peeling. Chop and drain. Melt butter in frying pan and cook minced garlic in it, chopped onion and green pepper, and tomatoes. Cook until tender but not browned. Combine with the squash, season well with salt and white pepper, and add chili powder if liked. Mix in grated cheese and pour mixture in buttered casserole. Sprinkle with fine bread crumbs and grated cheese and brown in moderate oven.

2 Lb. Summer Squash
2 T Butter
Small Piece Garlic Minced
1 Large Onion
1 Green Pepper
1 Large Cup Tomatoes
(Fresh or Canned)
 $\frac{1}{2}$ c Tillamook Cheese
2 T Fine Bread Crumbs

Tillamook Fruit Salad

B **LANCH** raisins in hot water a few minutes, drain and rinse in cold water. Mix with other ingredients, add fruit juice, serve on lettuce leaves, and decorate the top of the salad with whipped cream, if desired.

1 Can Sliced Pineapple
1 Can Peaches
2 Oranges
2 Bananas Raisins
Chopped Nuts
 $\frac{1}{4}$ Lb. Tillamook Cheese

Tillamook Rellanos

C **OOK** peppers in boiling water until soft; drain and split; remove seeds, and dry with cheese cloth. Cut Tillamook cheese into oblong pieces, wrap in green peppers, skewering with tooth picks if necessary. Beat eggs until light, add milk, baking powder, salt and flour. Beat until smooth. Dip peppers into batter and fry until delicately brown. Drain and serve with salad.

Sweet Green Peppers
Tillamook Cheese
2 Eggs 2 t Milk
 $\frac{1}{4}$ t Baking Powder
 $\frac{1}{4}$ t Salt $\frac{1}{4}$ c Flour

Tillamook Tony Fause Cheese

1 Clove Garlic
½ Lb. Tillamook Cheese
Green Onions
Cayenne, Salt, Nutmeg, to Taste
2 T Tomato Catsup
¼ Cup Cream

CRUSH garlic in bowl, add Tillamook cheese well grated. Then green onions, chopped very fine, nutmeg, salt, cayenne, and catsup. Add cream, stir it smooth, roll into balls and serve on lettuce leaves.

Open Cheese and Bacon Sandwich

1 Egg
½ Cup Tillamook Cheese
½ t Worcestershire Sauce
¼ t Salt 5 Slices Bread
Bacon in Thin Slices

BEAT egg until light, add grated Tillamook cheese. Worcestershire sauce, salt, little paprika and few grains cayenne. Mix well and spread on bread cut ½ inch thick. Cut bacon the length of slice of bread. Cover cheese with bacon and bake 8 to 10 minutes in hot oven or under gas flame, until puffed and brown.

Tillamook and Crackers

TOASTED crackers and Tillamook cheese may be served with the salad course or as a last course with coffee. But they're delicious as a hasty bite, too.

When You Hanker for Cheese

THE smooth, cheese flavor of Tillamook will "hit the spot." Made by the good old English Cheddar process, Tillamook contains the fine, full flavor of the original cheese. Tillamook is rich in vitamin A—that necessary vitamin which builds strong bodies and increases resistance to disease and illness. Perhaps this explains the hardiness of Europeans who eat more cheese than do Americans. There's is cheese like Tillamook, never re-cooked or re-worked.

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